



WILDLY REFINED

On the steep precarious hillsides of Oaxaca, Guerrero, and Durango varieties of agave, indigenous to the region, grow wild and are heavily sought after by the local mezcaleros. These varieties produce flavors that are exotically intense, with rich earth tones and savory smokiness. From the heart of the maguey these flavors are traditionally extracted to produce mezcal that is **WILDLY REFINED**. Because we at **BOZAL** believe that something wild produces a far richer spirit.



ENVASADO DE ORIGEN
HECHO EN MEXICO

AGAVE

CHINO VERDE

Chino Verde is a wild, extremely rare agave foraged from the Sierra Madre del Sur mountains. This agave can grow quite large and is usually harvested between seven and nine years of age. The concentration of sugar in the fully mature agave produces an extremely powerful mezcal.

PRODUCTION

We use an artisanal approach toward production in order to create an unadulterated style of mezcal. In keeping with the 200-year-old tradition, the agave hearts are cooked in earthen pit ovens, later to be crushed and mashed by a wooden hand mallet. Without the addition of artificial yeast, open-air wood tub fermentation allows the sugars to ferment. Our mezcaleros then follow the “Ancestral” tradition by strictly using clay pot distillation to produce our mezcal. An ancient practice that is synonymous with the traditions of the local people.

TASTE

Aromas of spiced orange are complemented by hints of smooth tobacco, caramel, and fresh-cut grass. The complex palate demonstrates a balance of delicate fruit and rich notes of cherry, fig, and leather. A viscous finish with a touch of minerality.

INSPIRATION

The Spanish term, **BOZAL** translates to “wild” or “untamed.” We chose this name for our Mezcal in reference to the wild species of Mexican agave grown in hard to reach, uncultivated lands of Oaxaca, Guerrero, and Durango. As well as for the untamed traditions used by our family operated distilleries, or mezcaleros, to distill small batches in those same locations.

PACKAGING

Alluding to the traditional terra cotta copitas sometimes used for drinking mezcal, we created a series of rustic ceramic bottles in earth tones. The label is printed on a naturally flecked paper with an embossed logo, production specifications, perforated holes, and the batch number stamp. These elements are designed to signal the tactile nature of the product and appeal to the specialized craft spirits drinker. The black, or negro, ceramic bottle of our Chino Verde is used to signify the way in which our mezcal was produced in the Ancestral Style.

SPECS

100% AGAVE RHODACANTHA		SUGGESTED RETAIL PRICE \$129	
PUEBLO	San José Río Minas	ESTADO	Oaxaca
		CLASE	JOVEN
MEZCALERO	Anayeli Navarro	AGAVE	Mexicano Chino Verde
CLAY POT STILL	47.0 % ABV	94 PROOF	750 ML NOM-0472X

Chino Verde: Case of Six



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Chino Verde: Single Bottle



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